



Technological University Dublin
ARROW@TU Dublin

Menus of the 21st Century


Gastronomy Archive

2012-12

Christmas Dinner Menu, December, 2012 Sandos Papagayo Beach Resort Hotel, Lanzarote

Sandos Papagayo Beach Resort Hotel

Follow this and additional works at: <https://arrow.tudublin.ie/menus21c>

 Part of the [Cultural History Commons](#), [Food and Beverage Management Commons](#), and the [Tourism and Travel Commons](#)

Recommended Citation

Sandos Papagayo Beach Resort Hotel, "Christmas Dinner Menu, December, 2012 Sandos Papagayo Beach Resort Hotel, Lanzarote" (2012). *Menus of the 21st Century*. 72.
<https://arrow.tudublin.ie/menus21c/72>

This Book is brought to you for free and open access by the Gastronomy Archive at ARROW@TU Dublin. It has been accepted for inclusion in Menus of the 21st Century by an authorized administrator of ARROW@TU Dublin. For more information, please contact yvonne.desmond@tudublin.ie, arrow.admin@tudublin.ie, brian.widdis@tudublin.ie.



This work is licensed under a [Creative Commons Attribution-NonCommercial-Share Alike 3.0 License](#)





SANDOS

◆◆◆ PAPAGAYO ◆◆◆

BEACH RESORT

Cena de Navidad 25 de diciembre

CHRISTMAS DINNER

ENTRANTES FRIOS

Puding de salmón ahumado
Langostinos Bella Vista
Lomo de mero marinado a la mostaza

Asado de ganso con trufas al huevo
Foie de cerdo trufado en tostadas
Filet de novillo ahumado

Corazones de endivias a la crema de eneldo
Ensalada de pasta
Crudites estilo Sicilia
Huevos rellenos "Abuela Carmen"

PLATOS CALIENTES

Crema de ave a la reina
Sopa de verduras frescas

Lomos de merluza a la gallega

Asado de cabra a la hierba buena

Pasta vegetal en salsa de champiñones
Tortilla de espárragos trigueros
Coliflor gratinada al queso parmesano
Zanahorias nuevas a la mantequilla
Papas Fritas

COCINA EN VIVO

Supremas de trucha asalmonada a la plancha, salsa de eneldo

Solomillo de jabalí al grill con salsa de Oporto
Pecho de pavo albardado al horno y en su jugo
Silla de ternera lechal asada en su salsa

Pimientos verdes al horno
Patatas a la crema
Papas Duquesa
Arroz pilaf

RINCON ITALIANO

Pastas y Pizzas Especiales

POSTRES

Especialidades del Chef

BODEGA

Blanco Marina Alta (Alicante. D.O. Bocopa)
Rosado Irache (D.O. Navarra)
Tinto Viña Alcorta (D.O. Rioja)
Cava Castellblanc extra Brut
Agua, Refrescos y cerveza

COLD DISHES

Smoked salmon pudding
King prawns Bella Vista
Marinated grouper loin with mustard

Smoked Roasted goose with eggs truffle
Fresh truffle pork-foie with toasts
Steer fillet

Belgian endives hearts with dill cream
Smoked Pasta salad
Crudites Sicilia style
Stuffed eggs "Abuela Carmen"

HOT DISHES

Queen's soup crème
Soup of fresh vegetables

Hake loins galician style

Roasted goat with spearmint

Vegetable pasta with mushrooms sauce
Green asparagus omelette
Cauliflower parmesan cheese -au gratin)
New carrots butter style
French fries

SHOW COOKING

Grilled salmon-trout supremes

Grilled wild boar fillet wit Oporto sauce
Baked rolled turkey breast with bacon in its own juice
Roasted saddle of young veal in its own sauce

Baked green peppers
Cream-potatoes
Dill sauce, Potatoes duchess
Rice pilaf

ITALIAN CORNER

Special pasta and pizzas

DESSERTS

Chef's specialities

WINES

White wine Marina Alta (Alicante. D.O. Bocopa)
Rose wine Irache (D.O. Navarra)
Red wine Viña Alcorta (D.O. Rioja)
Cava Castellblanc extra Brut
Water, Soft Drinks and beer

